



## LE CLOS DU CAILLOU

### Châteauneuf-du-Pape Tradition

Wines from Le Clos du Caillou are Rhône blends at their most intense. Concentrated and richly textured, these organically raised wines capture the spice of older-vine Grenache as grown on the region's finest terroirs. The estate in Courthézon, in the northeastern part of the Châteauneuf-du-Pape appellation, boasts a mix of terroirs with a predominance of sand, which gives Caillou wines their silky elegance and fine-grained texture. The estate has been practicing biodynamic viticulture since 2003, and was certified organic in 2010. Caillou's devotion to the character of the land (through bottling wines according to terroir) and its dedication to natural viticulture has only intensified over the years; this is what makes Caillou one of the leading estates in the southern Rhône.



**WINERY:** Le Clos du Caillou

**WINEMAKER:** Bruno Gaspard

**ESTABLISHED:** 1956

**REGION:** FRANCE • Rhône Valley • Courthezon

**APPELLATION:** Châteauneuf-du-Pape AOC

**BLEND:** 85% Grenache, 10% Mourvèdre and 5% Syrah

**VINEYARDS:** Sourced from estate lieu-dits 'Cassanets' and 'Les Bedines,' with a blend of sandy, stony and "safres" (compacted sand) soils.

**AGE OF VINES:** 30 years, on average

**WINEMAKING:** Hand-harvested. Destemmed, then fermented on indigenous yeasts in cement tanks. Aged in foudre for 15 months. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of raspberry, light violets, colored peppers. Flavors of red berries, red cherries, a hint of licorice.

**PAIRING SUGGESTIONS:** Grilled chicken with herbs; garlicky tapanade with home-made, rustic bread



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